



THE DON RESTAURANT
BISTRO AND BAR

Group Menus

STARTERS

Free Range Chicken Pressé, Pata Negra Ham, Wild Mushroom, Mustard Fruits

*

Grilled Mackerel, Dill Blini, Charred Cucumber, Herb Emulsion

*

Heritage Beetroot Salad, Caramelized Walnuts and Goat's Curd (V)

MAINS

Glazed Gressingham Duck Breast, Heritage Baby Beetroots, Bok Choi,
Spiced Grapefruit Jus

*

Seared Loch Duart Salmon, Potted Shrimp and Sorrel Risotto

*

Cauliflower Arancini, Romanesque, Crispy Brassicas and Truffle Emulsion (V)

DESSERTS

Vanilla Panna Cotta, Macerated Strawberries and Shortbread Biscuit

*

Dark Chocolate & Hazelnuts Mousse

*

Cherry Bakewell Tart, Raspberry Ripple Ice Cream

£35.00 per Person

Some dishes may contain, nuts, dairy, wheat. Please ask for more information

STARTER

Beetroot Cured Seatrout Gravlax, Fennel Pollen Cream,
Trout Caviar and Radish

*

Foie Gras Terrine, Peaches, Baby Leaves Salad, Walnut and Raisin Bread

*

San Marzano Gazpacho, Black Olive Oil, Basil (V)

MAINS

Grilled Red Mullet, Courgette and Kohlrabi Barigoule, Bouillabaisse Sauce

*

Rump of Lamb, Lamb Shoulder Hash, Peas, Broad Beans and Mint Jus

*

Cauliflower Arancini, Romanesque, Crispy Brassicas and Truffle Emulsion(V)

DESSERTS

Rum Baba, Chantilly Cream and Mixed Berry Compote

*

Lemon Meringue Tart, Raspberry Sorbet

*

Black Forrest Gâteau with Kirsch Cream

£45.00 per Person

Some dishes may contain, nuts, dairy, wheat. Please ask for more information

TASTING MENU

First Course

Amuse bouche

Second Course

Free Range Chicken Presse, Pata Negra Ham, Wild Mushroom, Mustard Fruits

Third Course

Seared Loch Duart Salmon, Potted Shrimp and Sorrel Risotto

Fourth Course

Rump of Lamb, Lamb Shoulder Hash, Peas, Broad Beans and Mint Jus

Fifth Course

Selection of British and French Cheeses

Sixth Course

Black Forest Gâteau with Kirsch Cream

£58.00 per Person

Vegetarian tasting menu is available on request prior to booking, ingredients subject